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REPORT ON MAPLE PRODUCTS

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The Associate Referee for Authenticity of Maple Sirup, Dr. Arthur Wendt, has undertaken an assignment in which he will cooperate with the Committee on Ashing Methods in a study to unify existing AOAC ashing methods. Dr. Wendt was appointed Associate Referee on Ashing for a period of 2 years. He will also continue as Associate Referee for Authenticity of Maple Sirup and has initiated a study of methods for applying GLC profiling to confirm authenticity of maple sirup.

The Associate Referee on Maple Flavors and Imitations, Dr. J. C. Underwood, has continued work on a procedure for producing a GLC flavor profile of maple sirup. The procedure reported at the 1968 AOAC meeting has been revised to include the use of the flame ionization detector, and the stationary phase of the GLC column used has been changed from Carbowax 20W to FFAP. A report on this procedure will be made as soon as the identification of peaks from the FFAP column is completed.

Mr. Calixte Hebert has been appointed Associate Referee for Maple Sirup Constants.

This report of the General Referee was presented at the 83rd Annual Meeting of the Association of Official Analytical Chemists, Washington, D. C., October 13-16 1969.

The Associate Referee on Microbiological Methods, Mr. John Kissinger, continued the study of a modified resazurin test for estimating the bacterial population of raw maple sap. The method reported at the 1968 AOAC meeting was revised and a graph was constructed by plotting the bacterial populations of sap samples vs. time required by these bacteria to reduce the resazurin dye. Since this study was made using a simulated maple sap contaminated with a mixed culture of sap bacteria, it will be repeated during the sap flow season of 1970 when supplies of naturally contaminated raw sap become available.

Recommendations

It is recommended that:

1. Studies to develop a method for applying GLC profiling to confirm authenticity of maple sirup be continued.
2. Studies be continued on methods for producing a GLC flavor profile of maple sirup.
3. The modified method developed by the Associate Referee for ash in maple sirup be adopted as official, final action. This method was adopted official, first action at the 1968 meeting.
4. Studies be continued on methods of estimating the bacterial population in maple sap by a modified resazurin test.